

SPONGE — BEST QUALITY (USING WISPALETT)

INGREDIENTS

Group 1

Ingredient	KG
Egg	0.950
Water (Variable)	0.800
Wispalett	0.100
Sugar	1.200
Sponge Flour	1.200
Hercules Baking Powder	0.050
Milk Powder	0.025
Salt	0.010
Sodium Bicarbonate	0.010

Total Weight: 4.345

METHOD

1. Sieve the HERCULES BAKING POWDER, milk powder and bicarbonate of soda with the flour.
2. Place water, eggs and WISPALETT SPECIAL in bowl followed by dry ingredients.
3. Commence mixing on low speed.
4. Whisk on top speed for 3?6 minutes and a further 2?5 minutes on medium according to speed of mixer.
5. Oven temperatures as follows: Rounds 190°C and Rolls 215°C.



FINISHED PRODUCT

Sponge